

The Claims

What is claimed is:

- 09982648-101201
- 5 1. A spray-dried composition comprising one or more active ingredients dispersed in a carrier wherein said carrier comprises at least one wall-forming carbohydrate material and from 1 to 30% by weight of agar agar, relative to the dried weight of the composition.
 - 10 2. A spray-dried composition according to claim 1, which comprises from 0.01 to 50% of a plasticizer selected from the group consisting of a mono- and a disaccharide.
 3. A spray-dried composition according to claim 1, wherein the carrier
15 comprises from 1 to 20% by weight of agar agar, relative to the dried weight of the composition.
 4. A spray-dried composition according to claim 1, wherein the carrier
20 comprises from 1 to 15% by weight of agar agar, relative to the dried weight of the composition.
 5. A spray-dried composition according to claim 1, wherein the wall-forming carbohydrate material is selected from the group consisting of maltodextrin, corn syrup, chemically modified starch, hydrogenated starch hydrolysate, and
25 succinylated or hydrolyzed starch.
 6. A spray-dried composition according to claim 5, wherein the wall forming consists of maltodextrin.
 - 30 7. A spray-dried composition according to claim 6, which comprises from 0.01 to 50% of a plasticizer selected from the group consisting of a mono- and a disaccharide.

8. A spray-dried composition according to claim 1, which comprises from 1 to 30% by weight of an emulsifier, relative to the dried weight of the composition.

9. A spray-dried composition according to claim 1, wherein the active
5 ingredient is a perfuming ingredient.

10. A spray-dried composition according to claim 1, wherein the active ingredient is a flavoring ingredient.

11. A spray-dried composition according to claim 1, comprising from 1 to 60% of active ingredient relative to the dried weight of the composition.

12. A spray-dried composition according to claim 1, comprising from 20 to 50% of active ingredient relative to the dried weight of the composition.

13. A method for the preparation of a spray dried powder, comprising the steps of:

- a) forming an aqueous emulsion of an active ingredient dispersed in a carrier comprising at least one wall-forming carbohydrate material and from 1 to 30% of agar agar;
- 20 b) homogenizing the emulsion; and
- c) spray-drying the emulsion to form a particulate product.

14. A method according to claim 13, wherein step c) is carried out by using a
25 spray-drying apparatus equipped with a pressure nozzle.

15. A method according to claim 13, wherein the particulate product formed in step c) is further encapsulated.

16. A method according to claim 15, wherein the encapsulation consists in
30 extruding the particulate product in a glassy matrix to form a granular delivery system.

17. A granular delivery system obtainable by a method according to claim
16.

18. A method according to claim 15, wherein the encapsulation consists in
5 spray-drying the particulate product in order to form a multi-stage spray-dried powder.

19. A multi-stage spray-dried powder obtainable by a method according to
claim 18.

10 20. A method for flavoring a food or beverage product, which comprises
adding a spray-dried composition according to claim 10, to said food or beverage
product.

21. A method for flavoring a food or beverage product, which comprises
15 adding a granular delivery system according to claim 17, to said food or beverage
product.

22. A method for improving, enhancing or modifying the fragrance
properties of a composition, wherein a spray-drying composition according to claim 9 is
20 added to said composition.